

## Spritz

Aperol Spritz - € 9,50

Aperol, prosecco, soda, orange

Bitter Del Professore Spritz - € 10,50

Del Professore bitter, prosecco, soda, orange

Limoncello Spritz - € 10,50

Pronol Limoncello, prosecco, soda, lemon

## Cocktails

Americano - € 9,50

Del Professore Bitter, Vermouth rosso, soda

Negroni Del Professore - € 11,50

Del Professore Bitter, Vermouth Rosso, Bombay Sapphire Gin

Espresso Martini - € 10,50

Kahlua, Vanilla Vodka, espresso

## Gin tonic

Del Professore Italian G&T - € 11,00

Crocodile Del Professore Gin, Fever tree mediterranean tonic

Malfy Italian G&T - € 11,00

Malfy con limone Gin, Fever tree mediterranean tonic

London Dry Gin Tonic - € 11,00

Bombay Sapphire Gin, Fever tree mediterranean tonic

Virgin G&T - € 5,50

The Dutchess gin & tonic

*All the nNea cocktails are served with olives and bread feathers or taralli.*

## nNea water

*Support MadeBlue water: each liter sold is equal to one liter of clean drinking water for underdeveloped countries.*

Sparkling / Still small - € 2,50

Sparkling / Still large - € 3,75

## Sodas

Coca cola - € 2,95

Coca cola zero - € 2,95

Chinotto San Pellegrino - € 4,00

Limonata San Pellegrino - € 4,00

Aranciata San Pellegrino - € 4,00

Ginger beer - € 4,00

Fever tree mediterranean tonic - € 3,50

Apple juice - € 3,25

Orange juice Schulp BIO - € 3,25

Yaya Kombucha - € 5,75

## Beers by bottle

Pilsner - € 4,00

Birra Ichnusa

Pale Ale Funky Falcon - € 5,70

Two Chefs Brewery

I.P.A Green Bullet - € 5,70

Two Chefs Brewery

White Mamba Witbier - € 5,70

Two Chefs Brewery

Alcohol free - € 3,95

Affligem Wit

4,5% Pear Cider - € 5,50

Somersby

## Digestive

Limoncello - € 4,50

Beccaris

Nocino - € 5,50

Pietro Nicola

Bitter Doragrossa - € 5,50

Amaro di Torino

Grappa Chardonnay - € 7,50

Sibona

## Coffee & tea

Espresso - € 3,00

Double espresso - € 4,00

Espresso macchiato - € 3,50

Americano - € 3,50

Tea Clipper - € 3,25

We bake our pizza after many hours of fermentation, rest and proofing, a process that begins 2 days before your first bite; time is the real ingredient in this phase. Our dough is the result of an ongoing research, a never-ending journey that begins with grains.

We love to take care of every single detail of your pizza, without compromise, because every pizza that we carefully bake in our yellow dome has a story to tell and we want you to read it through.

Our ingredients are mostly fresh and we try to embrace a bridge between southern Italy and our home here, the Netherlands. We believe in local producers as well as we love the rarity of certain products you can only find on volcanic soil. Some of our seasonal greens are 100% organic, local and fresh, this is how we Dough it!

Welcome to the metropolis of a new pizza era.

## Partenope è 'chiú bella e Venere

## To share

Friggitelli (vegan) - € 7,00

Fried green sweet peppers, maldon salt.

Fried polenta (v) - € 8,50

Fried polenta, roasted tomatoes, provolone del Monaco.

Frittatina parmigiana (v) - € 7,50

Melanzane - Fried ball of bucatini, fior di latte, parmigiano reggiano, fried aubergines, squeezed plum tomatoes, basil.

Montanara mortazza - € 11,50

Fried and baked pizza, mortadella, buffalo ricotta, lemon zest, black pepper.

Focaccia seasonal platter - € 14,50

(also available vegetarian)

Warm rustic focaccia, burrata, local seasonal vegetables (fresh from de Stadsgroenteboer), Cecina de León I.G.P. (spanish cured beef).

*We'd love to welcome everybody's modifications and wishes but we'd rather to take care of your pizza in the way we imagined it to be, in balance with its ingredients. We do like to get creative and surprise you with something special, just ask the chef what's cooking secretly today. If you have allergies or intolerances please address it to the staff. Please note that some ingredients are subjects to seasonal price change.*

## Pizza

traditions

Marinara (vegan) - € 9,50

Squeezed plum tomatoes, garlic, mountain oregano, basil. *With anchovies fillets* + € 3,50

Margherita (v) - € 10,50

Squeezed plum tomatoes, fior di latte di Agerola, parmigiano reggiano, basil.

Provola e pepe (v) - € 12,50

Squeezed plum tomatoes, provola di Agerola, parmigiano reggiano, basil, black pepper.

Nonno Vincenzo - € 15,00

Squeezed plum tomatoes, provola di Agerola, spianata piccante, basil, chili flakes.

nMea signatures

Oro di Bufala (v) - € 18,50

Yellow tomato sauce (giaggiu' del Vesuvio), mozzarella di bufala, provolone del monaco, basil.

Baba (vegan) - € 19,50

Baba ganoush (aubergine, tahini, garlic, lemon), capers, piccalilly tomatoes, roasted bell pepper sauce, taggiasche olives, mint, parsley, black sesame.

Capefierr' - € 19,50

Squeezed plum tomatoes, mozzarella di bufala, salsiccia a punta di coltello (pork sausage), friggitelili (green sweet peppers), parmigiano reggiano, basil.

'nduja Tonnata - € 21,50

Yellow tomato sauce, red onion, mozzarella di bufala, nduja, tuna, mountain oregano, lemon zest, smoked paprika.



Partenope - € 24,00

Oven roasted/flamed octopus and its juice, stracciatella, red semidry tomato, yellow datterino tomato, parsley, lemon.

Ripieno dei Pastori - € 18,50

(also available vegetarian)

Smoked piccalilly tomatoes, ricotta, fior di latte di Agerola, guanciale (cured pork cheek), mountain oregano, garlic, parmigiano reggiano.

Ripieno di scarole - € 18,50

(check for availability, also possible vegetarian)

Organic endive (fresh from de Stadsgroenteboer), provola di Agerola, olive taggiasche, anchovies, garlic infused oil, lemon.

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## Desserts

Tiramisú (v) - € 7,50

To share

Baba' (v) - € 7,50

Baba' rum, ricotta, roasted pineapple